



BRUNCH

# Hidalgo's

Cocina & Cócteles

SPRING 2019



## Aperitivo

House Tortilla Chips with Salsa \$3

With Guacamole + \$6

Elote \$7

Queso Fresco, Chipotle Aioli, Lime, Pico, Cilantro Crema

Queso Fundido \$12

Oaxaca & Jack Cheeses, Chorizo, Mushrooms, Pico, Chips

Bacon Wrapped Shrimp \$12

With Goat Cheese, Honey, Chimichurri and Manzano Sauce

Ceviche \$13

Shrimp and White Fish, Citrus Juices, Pico de Gallo, Fresh Tortilla Chips

Breakfast Nachos \$14

Fresh Tortilla Chips, Jack Cheese, Pinto Beans, Soft Chorizo, Fried Egg, Guacamole, Sour Cream, Pico de Gallo

## Ensalada y Sopa

Southwest Chicken Salad \$16

Romaine Lettuce, Roasted Corn, Avocado, Queso Fresco, Radish, Pepitas, Pico, House Vinaigrette

Hidalgo Salad \$11

Romaine Lettuce, Red Cabbage, Avocado, Queso Fresco, Pepitas, Dried Cranberries, Roasted Corn Oregano & Honey Dressing

### Add a Protein:

Chicken Tinga +\$5 Carnitas/Cochinitas +\$6

Barbacoa/Carne Asada +\$9 Grilled Salmon +\$12

Albondigas Soup \$10

House Made Meatballs in a Hearty Vegetable Broth Served with Carrots, Celery and Potatoes, Garnished with Queso Fresco & Fresh Cilantro

## Platos de Tacos

Two Tacos in Yellow Corn Tortillas Served with Mexican Rice and Pinto Beans

Nopales & Mushroom \$12

Cactus, Corn Salsa, Red Onion, Cilantro, Queso Fresco

Chicken Tinga \$13

Marinated Chicken, Chipotle Crema, Cabbage, Pico de Gallo

Cochinitas Pibil \$13

Marinated Pork, Pickled Red Onion, Cilantro, Queso Fresco

Grilled Fish \$13

Grilled White Fish, Chipotle Crema, Slaw, Pico

Grilled Shrimp \$14

Grilled Shrimp, Chipotle Crema, Slaw, Pico

Barbacoa \$15

Marinated Short Rib, Corn Salsa, Red Onion, Crema

Carne Asada \$15

Marinated Steak, Red Onion, Cilantro, Pico de Gallo, Crema

## Entrada

Huevos en el Purgatorio \$12

Bell Peppers, Onions, Garlic, Diced Tomato, Cilantro Served with Sunny-Side Eggs

Chorizo con Huevos \$13

Chorizo, Scrambled Eggs, Breakfast Potatoes, Beans, Tortillas

Chilaquiles \$14

Tortilla Chips with Red or Green Salsa, Cotija Cheese, Crema, Sunny-Side Egg

### Add a Protein:

Chicken Tinga +\$4 Carnitas/Cochinitas +\$5

Barbacoa/Carne Asada +\$7

Wet Machaca Burrito \$14

Carnitas, Onions, Bell Pepper, Scrambled Eggs, Breakfast Potatoes, Beans in a Flour Tortilla with Red or Green Sauce

Pollo con Queso Enchiladas \$15

(3) Chicken & Cheese with Guajillo & Ancho Sauce, Cheese, Tomatillo Pico, Queso Fresco, Avocado, Sunny-Side Egg

Short Rib Barbacoa & Goat Cheese Enchiladas \$18

(3) Served with Pasilla Cream Sauce, Queso Fresco, Pico, Crema, Avocado, Sunny-Side Egg

Seafood Relleno \$18

Crab, Shrimp & Oaxaca Cheese stuffed in a Poblano Pepper, Queso Fresco, Pico de Gallo, Crema, Rice, Roasted Corn



# Hidalgo's

## Cocina & Cócteles

### Cocteles de Primavera

(Seasonal Cocktails)

<b>Pulparindo – Tart &amp; Semi-Sweet</b>	<b>\$13</b>
Tamarind, Lime, Mole, Orange Curacao, Reposado Tequila	
<b>Marilu – Floral &amp; Bitter-Sweet</b>	<b>\$13</b>
Rose, Lime, Pomegranate, Campari, Blanco Tequila	
<b>La Luna – Light Smoke &amp; Semi-Sweet</b>	<b>\$13</b>
Blackberry, Lemon, Mayan Honey, Grapefruit, Mezcal	
<b>Head Ancho – Tart &amp; Spiced</b>	<b>\$13</b>
Pineapple, Lime, Ancho Chili, Habanero, Blanco Tequila	
<b>Rosa – Floral &amp; Sweet</b>	<b>\$13</b>
Rose, Almond Syrup, Lemon, Amaretto, Reposado Tequila	
<b>Sonoran Sunset – Dry &amp; Bitter-Sweet</b>	<b>\$13</b>
Prickly Pear, Grapefruit, Lime, Aperol, Mezcal	
<b>Mango Tango – Refreshing &amp; Spiced</b>	<b>\$13</b>
Mango, Lime, Jalapeno, Ginger, Orange Curacao, Mezcal	
<b>Robusto Black Manhattan – Dark &amp; Vegetal</b>	<b>\$14</b>
Anejo Tequila, Mezcal, Ancho Chili, Cynar, Grapefruit Bitters	

### Otro Cocteles

(Other Cocktails)

<b>House Margarita</b>	<b>\$12</b>
Premium Triple Sec, Lime, Reposado Tequila	
<b>Slim Margarita</b>	<b>\$12</b>
Lime, Agave, Premium Triple Sec, Blanco Tequila	
<b>Paloma</b>	<b>\$12</b>
Grapefruit, Lime, Club Soda, Blanco Tequila	
<b>Tequila Old Fashioned</b>	<b>\$12</b>
Reposado Tequila, Mole Bitters, Angostura Bitters, Sugar	
<b>La Habana</b>	<b>\$13</b>
Passionfruit, Lime, Apricot, Mint, Club Soda, Oaxacan Rum	
<b>Aviation</b>	<b>\$13</b>
Violet, Lemon, Italian Cherry, Gin	
<b>Jungle Bird</b>	<b>\$13</b>
Pineapple, Lime, Campari, Jamaican Rum	
<b>Bourbon Punsch</b>	<b>\$13</b>
Pomegranate, Lemon, Swedish Punsch, Bourbon	

<b>House Red Sangria</b>	<b>\$8</b>
Fortified Spanish Red Wine, Pomegranate, Lime, Strawberry	
<b>House White Sangria</b>	<b>\$8</b>
Fortified Spanish White Wine, Peach, Lemon, Green Apple	

### Cerveza

By The Bottle/Can

<b>Corona – Familiar</b>	<b>\$6</b>
<b>Modelo – Especial</b>	<b>\$6</b>
<b>Modelo – Negra</b>	<b>\$6</b>
<b>21<sup>st</sup> Amendment – El Sully</b>	<b>\$6</b>
<b>Lost Abbey – Farmhouse Lager</b>	<b>\$8</b>
<b>Stone – Scorpion Bowl IPA</b>	<b>\$8</b>
<b>Three Weav3rs – Knotty Double IPA</b>	<b>\$8</b>
<b>Ale Smith – Nut Brown Ale</b>	<b>\$7</b>
<b>Stone – Xocoveza Stout</b>	<b>\$9</b>

### Vino

<b>Brut Sparkling – J.P. Chenet – France</b>	<b>\$8</b>
<b>Cava Brut Sparkling – Naveran 2016 – Spain</b>	<b>\$10</b>
<b>Sauvignon Blanc – Dona Paula 2017 – Argentina</b>	<b>\$8</b>
<b>Chardonnay – Dona Paula 2017 – Argentina</b>	<b>\$8</b>
<b>Chardonnay – Rothschild ‘Los Vascos’ 2017 – Chile</b>	<b>\$9</b>
<b>Rose – Rothschild ‘Los Vascos’ 2017 – Chile</b>	<b>\$9</b>
<b>Malbec – Antigal ‘Uno’ 2014 – Argentina</b>	<b>\$9</b>
<b>Cabernet Sauvignon – Antigal ‘Uno’ 2014 – Argentina</b>	<b>\$9</b>
<b>Cabernet Sauv. – Rothschild ‘Los Vascos’ 2015 – Chile</b>	<b>\$13</b>
<b>Garnacha – Evodia 2016 – Spain</b>	<b>\$8</b>
<b>Tempranillo – Torremoron 2016 – Spain</b>	<b>\$10</b>
<b>Merlot – Gainey 2015 – Sana Ynez, CA</b>	<b>\$12</b>
<b>Zinfandel – Terra D’Oro 2015 – Amador County, CA</b>	<b>\$10</b>
<b>Pinot Noir – Carmel Road 2016 – Monterey, CA</b>	<b>\$11</b>